

## *Champagne and Sparkling*

Pommery Brut Royal NV

*Glass 150ml 15.50 1/2 Bottle 35.50 Bottle 71.00 Magnum 142.00*

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England

*Bottle 75.00*

Ayala Rosé Majeur NV

*Glass 150ml 16.50 Bottle 76.00*

Deutz Brut Classic NV

*Bottle 80.00*

Pol Roger Brut Réserve NV

*Bottle 82.00*

Larmandier-Bernier Latitude Blanc de Blancs Extra-Brut NV

*Glass 150ml 19.00 Bottle 84.00*

Jacquesson Cuvée No.741 NV

*Glass 150ml 21.00 Bottle 93.00*

Bollinger Rosé NV

*1/2 Bottle 49.00 Bottle 98.00*

Deutz Brut Vintage 2009

*Bottle 120.00*

Bollinger Grande Année 2007

*Bottle 144.00*

Dom Pérignon 2009

*Bottle 180.00*

Pol Roger Cuvée Sir Winston Churchill 2004

*Bottle 190.00*

Krug Grande Cuvée NV

*1/2 Bottle 99.00 Bottle 198.00*

*All wines contain sulphites and some may contain allergens*

*Cover Charge in Dining Room 2.00 ~ Prices include VAT  
A discretionary 12½% Service Charge will be added to your bill ~ All gratuities are managed independently  
No intrusive or flash Photography ~ No Cheques  
[www.thebeaumont.com](http://www.thebeaumont.com)*

## À LA CARTE

*Jalapeno Choux (4) 3.75 Popcorn Chicken 4.75 Clamato Juice 5.75*

## Hors d'Oeuvres

Minestrone Soup.....	8.75	New York Shrimp Cocktail.....	12.50
Lobster Bisque.....	12.50	Chopped Yellowfin Tuna.....	15.50
Avocado Vinaigrette.....	9.25	Steak Tartare	
Eggs Benedict.....	<i>large 18.00 small 9.25</i>	<i>small with toast and salad.....</i>	<i>12.25</i>
Eggs Sardou.....	<i>large 18.00 small 9.25</i>	<i>large with french fries and salad.....</i>	<i>23.25</i>
		Oscietra Caviar.....	30gr 80.00

## Salads

Claud's Dozen Vegetable Salad.....	9.50
Avocado & Superfoods Salad.....	10.50
The Colony Club Salad.....	<i>large 16.50 small 11.00</i>
Heritage Beetroot <i>and</i> Goats' Cheese Salad.....	12.50
Dressed Weymouth Crab.....	19.25

## Caesar Salads

Classic Caesar 8.75	Chicken Caesar 11.00
Shrimp Caesar 19.25	Lobster Caesar 25.00

## American Sandwiches

*all served with french fries*

Grilled Cheese <i>with</i> Dill Pickle 8.25	New York Hot Dog 11.50
Pastrami Reubens 18.50	
Lobster Roll 25.00	The Colony Hamburger 17.50

## Fish and Entrées

Smoked Haddock Kedgerree.....	16.50	Macaroni Cheese <i>large</i>	12.00	<i>small</i>	8.00
Cajun Spiced Swordfish.....	19.50	Smoked Salmon Omelette.....	14.50		
Sea Trout, Citrus Butter Sauce.....	22.50	Chicken Pot Pie.....	19.25		
Salt-Baked Sea Bass, Fennel Salad.....	28.50	Shepherd's Pie.....	19.25		
Grilled Dover Sole, Sauce Béarnaise.....	39.75	Buttermilk Fried Chicken.....	21.00		

## Grilled Meats

### CUTS

*all served with french fries*

Gammon, Pineapple *and* Fried Egg 20.00

Chicken Paillard 21.00

Middlewhite Pork Chop 10oz 22.50

Calf's Liver *and* Bacon 25.00

Veal Chop 12oz 37.50

### STEAKS

**Ayrshire 30 day dry aged Aberdeen Angus:**

Flat Iron 7oz 20.00 Rib-Eye 10oz 35.75 Fillet 8oz 39.75

Tomahawk 21oz (*for two*) 35.00 *per person*

**Grain Fed USDA Prime Rib-Eye Steak** 10oz 37.50 14oz 49.75

*all steaks served with french fries  
and a choice of beurre maître d'hotel, pepper or béarnaise sauces*

## Vegetables and Side Salads

whipped potatoes.....	4.95	french fries.....	5.00	glazed tarragon carrots.....	4.50
roast broccoli.....	4.75	green peas <i>with</i> mint.....	4.50	creamed sweetcorn <i>with</i> chipotle.....	4.50
creamed spinach.....	5.50	gem heart salad.....	4.50	coleslaw.....	4.25

*Please inform your server if you have any allergies we need to be aware of*

## Savouries and Cheese

Welsh Rarebit *small* 5.25 *large* 9.75

*Selection of Cheese served fully garnished* 12.50

Cropwell Bishop Stilton    Montgomery Cheddar

## Desserts and Cakes

Crème Brûlée.....	8.00	Raspberry Slice ( <i>wheat free</i> ).....	6.75
Damn Good Chocolate Tart.....	7.75	Red Velvet Cake.....	6.75
Key Lime Meringue Pie.....	8.50	Jimmy's Chocolate Cake.....	6.75
Ruby Plum & Sherry Trifle <i>small</i> 5.50 <i>large</i> 8.50		Baked Vanilla Cheesecake.....	8.00
Selection of Home Made Cupcakes 3.75 <i>ea.</i>			

## Table Side

Bananas Foster <i>flambéed with dark rum</i>	10.00
Pistachio & Cherry Baked Alaska <i>flambéed with kirsch</i>	10.50

## Ice Creams and Sundaes

Vanilla Ice Cream Sandwich	6.25
Chocolate & Orange Sorbet	7.75
Knickerbocker Glory	9.25
Caramelised Banana Split	10.00
<b>The Colony Club Sundae:</b> <i>made to your specification</i> <i>small</i> 7.75 <i>large</i> 9.50	

## Dessert Wines

	100ml	Bottle
Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....	34.00	37.5cl
Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France.....	51.00	50cl
Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....	12.00	56.00 50cl
Sauternes 2011, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	92.00	50cl